

Agricultural.

we give it a good drenching with water to fix all the escaping ammonia. When it is usually short and finely rotted.

Hen manure, when mixed with enough work fine, has special fitness for the onion as it can be applied to the surface when it has no weed seeds, and is exceedingly valuable being little less than guano.

Treated ashes have an especial value

Unleached ashes have a most marked

the rapid developments it aids in plant-
ables the root to lay hold of much food
would not otherwise. In the garden it is
pecial value to hasten growth while plant
still small and unable yet to reach coarse
ures and also to toughen and brace

two we can number a half dozen of our acquaintances who have been lured to destruction by the glamour of speculation going back ten years and carefully look the history of the men we know who have the farm to engage in trade, we find that one in ten succeed. A recent case has our knowledge that is full of instruction.

ings. He was out of debt, and had a surplus in the bank. Two years ago, in a hour, he was induced to invest in a drug store. Last fall his farm and stock were for debt, and he reduced to the necessity of labor to support his large and yet dependent family. All the accumulations of over years of hard toil—many of them years of

the tricks of trade at another. If you have a good farm keep it, improve it, adorn it, and when you are done with it, pass it down to your children, the best inheritance a good name and education, that you can give them.—*Ohio Farmer*.

HARROWING WHEAT.—The uniform te

Another subscriber writes as follows :
that harrowing wheat in the spring
It gives the wheat a good start, and the
ed portion ripens as early as the unh
parts, and has heavier seeds."

In harrowing wheat care must be tak
the soil is sufficiently dry, so that the

the potatoe do not depend so much upon the perfective quality of seed planted, but what it is a rule that should never be deviated from, is to plant all seeds from the most perfect kind. Experiments have proved that so-called stock, are improved not by frequent

on the ham, and boil quickly. It should be browned a trifle when it touches the broiler, so as to look striped. When done, turn both sides, lay it on the platter, place a slice of sweet butter on each slice, and dust with salt and pepper. Serve with mashed potatoes, green eggs, and grated horseradish. If too salted, add a little sugar.

very little with flour. In the mean time, pare the brains after they are boiled in the following manner: Mash and season the brains with pepper and salt, or with whatever the cook is seasoned with, beat the yolks of one or two eggs, mix them with flour, and stir them into the brains; incorporate the egg and brain